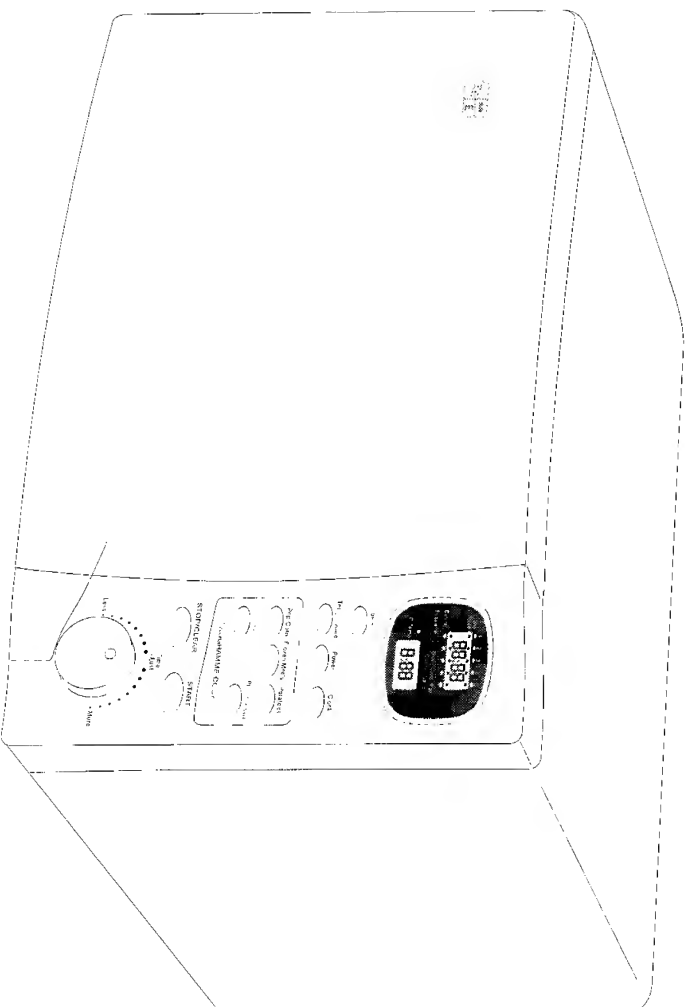


# Hotpoint MC43N/H/S



## Cooking with your combi-oven

Instruction booklet

# Safety

## Smoke and fire

In the event of smoke or fire, switch off the oven and leave the door closed to contain any flames.

Carefully follow cooking instructions for food with a high sugar or fat content, such as Christmas pudding or fruit cake. The sugar or fat can overheat and in some cases catch fire. In the event of a fire, switch off the oven and leave the door closed to contain any flames.

## Delayed boiling

Take extra care when handling drinks heated in the microwave. Always stir liquids before, during and after cooking, and allow them to stand before serving; they can come to the boil even after the microwave has finished heating.

## Baby food and drink

Always stir or shake feeding bottles and baby food jars, and check the temperature before feeding to the baby.

When using commercially available bottle sterilisers, before turning the oven on, ALWAYS make sure the container is filled with the quantity of water indicated by the manufacturer.

## Door

Do not use the oven if the door or door seals are damaged. Have the oven repaired by a qualified repairer.

## Repairs and service

Do not remove any covers or attempt to carry out repairs or service. Contact a qualified repairer.

## Cooking containers

Use open containers to heat food and drink. Pressure can build up in sealed containers causing them to explode.

## Eggs

Do not cook eggs in their shells. Pressure can build up in the shell causing the egg to explode.

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# Unpacking and getting ready

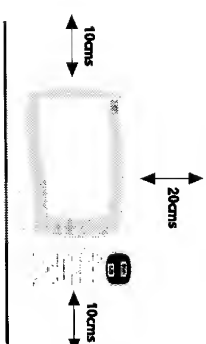
**This combination oven is designed for home use. It should not be used for commercial catering.**

After unpacking your oven, check that it hasn't been damaged whilst in the box. Make sure there are no dents, that the door closes properly, and that the seal is not damaged. A dented or damaged oven could allow microwave energy to escape.

Make sure that you've taken all the packaging from inside the oven.

Choose a flat work surface, at least 85 cm above the floor, for your microwave away from heat sources such as radiators or fires, and away from anywhere that's very cold.

You should allow a 10cm space all around the oven and 20 cm above the oven, so that warm air can escape from the vents during cooking – it is not designed to be built in.

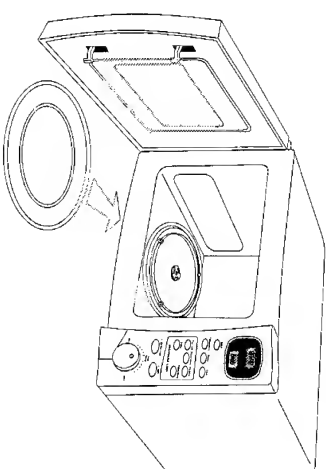


Plug your oven into a standard household electrical socket (240 volt, 13 amp rated).

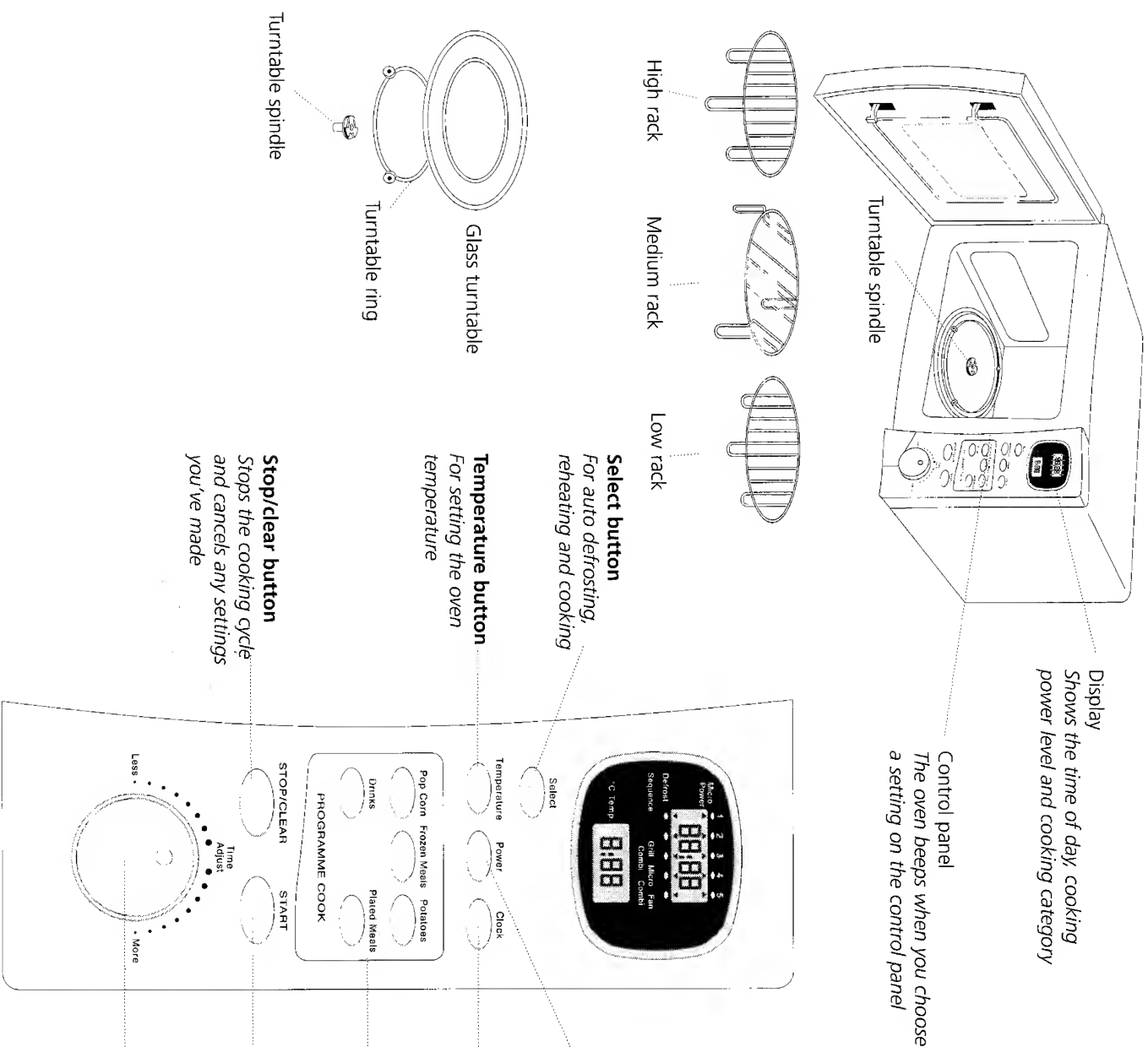
Avoid using a socket that also has an adaptor and other equipment plugged in.

Slot the turntable spindle into its hole in the bottom/middle of your oven. Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle. You must always use the turntable and ring whenever you use the microwave.

The first time you use your oven, there may be an odour of 'newness' and a bit of smoke for a few minutes. This is completely normal, and is caused by substances used to protect the heating element.



## Unpacking



### Safety

#### Moisture

Don't allow your oven to be exposed to rain, moisture or dust.

#### Care for youngsters

Take extra care to test the temperature of food or drink before giving it to babies or children.

Never allow children to play with the oven.

### Service

Leave service and maintenance to qualified repairers. Don't remove any fixed covers as this could expose dangerous voltages.

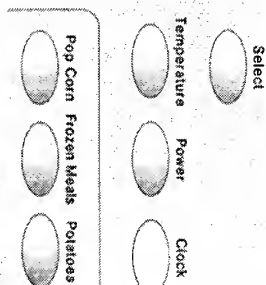
### Power

Your oven is supplied with an approved 13 amp fused mains plug. Always use a 13 amp (BS 1362) approved fuse.

Never use this plug without the fuse cover.

# Setting the clock

Press the **clock** button once. The hours will flash on the display.

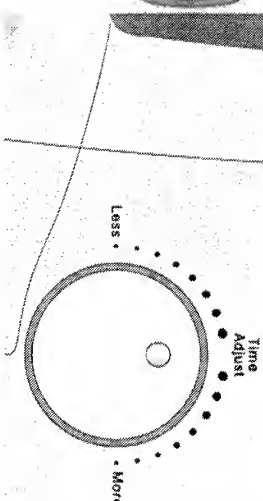


## Hint



It is possible to display the current time whilst cooking. Press the **clock** button, the current time will flash for 3 seconds, after which time it will return to the cooking cycle time.

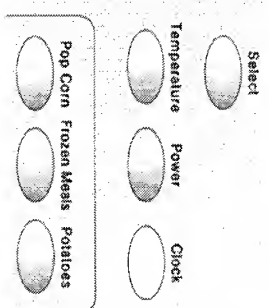
Set the desired time by turning the **time adjust** knob anti-clockwise (less), backwards in time and clockwise (more), forwards in time.



Press the **clock** button for a second time. The minutes will flash on the display.

Follow step two above to adjust the minutes. When the display shows the right time, press **clock**.

Your oven shows the clock whenever it's not being used.



## Hint

Whenever you unplug the microwave, the clock resets to ---.



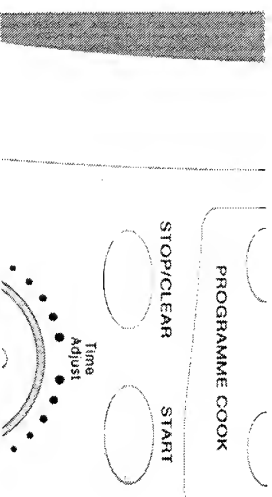
## Child lock

This stops children from accidentally altering cooking times once the cooking is underway.

## Unpacking

Press the **stop/clear** button for 5 seconds.

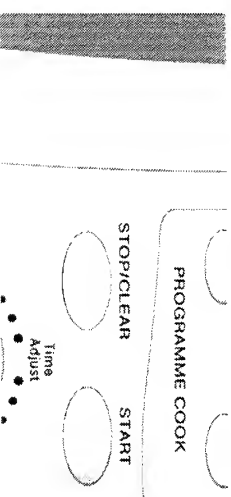
A short beep is emitted: from this point it will no longer be possible to alter the times during cooking cycles.



## Cancelling the child lock

Press the **stop/clear** button until the beep is heard.

From this point cooking cycles may be adjusted with the **time adjust** knob.



## Microwave leakage

If your oven is operated and maintained in accordance with the instructions in this booklet, it should give you many years of trouble free service. It has been tested for safety to the relevant British Standards by a NAMAS approved lab. You should not be at any risk by using it.

You can arrange for your microwave to be checked in future years to ensure that it is continuing to work safely. **You should always have your microwave checked if it is dropped or damaged.**

# Introducing microwave cooking

Always remember the basic safeguards you'd follow when using any cooking equipment or handling hot food.

This page gives some of the basic guidelines for microwave cooking. If you're unfamiliar with using a microwave, there's more information at the back of this guide.

## Cooking with a microwave



Cooking with a microwave is much faster than conventional cooking and, whilst you should make sure that food is fully cooked, you should be careful not to overcook it.



If you're cooking a number of individual foods at the same time, such as baked potatoes or small cakes, arrange them evenly on the turntable so that they cook evenly. Never stack food in your microwave.



Meat and poultry which is cooked for 15 minutes or more will brown lightly in it's own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.



Microwaves can heat unevenly so stirring to distribute heat is very important. Always stir from the outside towards the centre.



Turn larger foods such as meat roasts and poultry during cooking so that the top and bottom cook evenly. It's also a good idea to turn chops and chicken pieces, especially if they contain the bone.



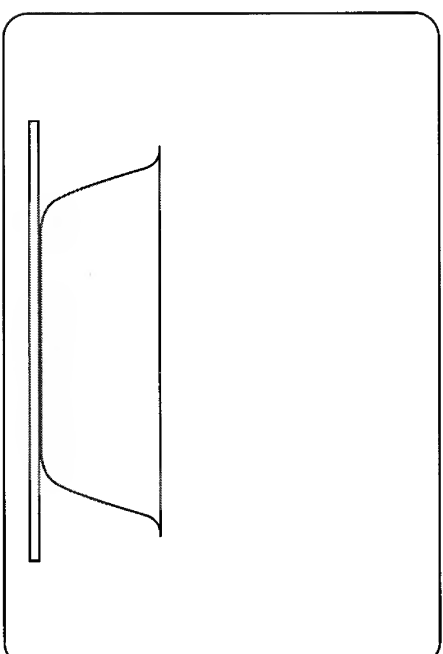
Strips of aluminium foil can be used to cover the thinner pieces of food to stop them overcooking before the thicker parts of the food have had a chance to cook. Use the foil sparingly and wrap around the food or container carefully to stop it touching the inside of the oven which could cause sparks.



Microwave ovens cook food using microwaves that are similar to naturally occurring radio waves. Normally, these “waves” would fade as they disappeared into the atmosphere but in a microwave oven they are concentrated onto food causing it to heat up.

Microwave energy can't pass through metal – so they can't escape from inside your microwave oven – but they can pass through materials like glass, porcelain, plastic and paper. These are the things used to make *microwave-safe* cooking equipment.

Microwave-safe cooking equipment will still get hot as the food it contains heats up.



The microwaves focus on the moisture in the food causing lots of tiny vibrations. The vibrations get so great that the moisture – and the food – heat up.

## Checking your cooking utensils

Most heat-resistant, non-metallic cooking utensils are safe to use in your microwave. If you're not sure you can use a utensil in your microwave, follow this simple test:

- 1 Put the utensil into the oven next to a cup of water – use a cup that you know is microwave-safe.
- 2 Press the **select** button. Set the **time adjust** knob to 30 seconds and press the **start** button.  
This will microwave the water for 30 seconds.
- 3 At the end of the time, carefully check to see if the water has warmed up.  
If the water hasn't warmed up but the utensil has, the utensil is not microwave-safe and should not be used in the oven.

### Safety

Never use equipment made of metal, except foil, when you microwave.

The microwave energy can't pass through the metal so they bounce off and spark against the inside of the oven.

Stop the microwave straight away if any equipment does cause sparks.

Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.

### Safety

Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.

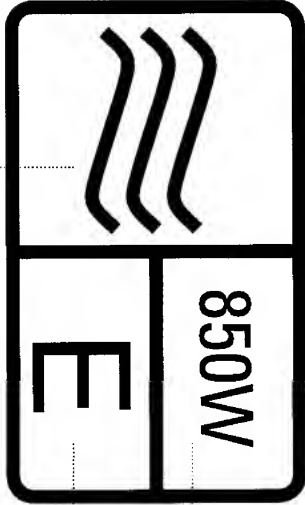


**Remember**  
Always check that the food is evenly cooked and piping hot before you serve it.

More about getting the most from microwave cooking

Microwave heating categories

Your oven has been tested and labelled to meet the government's voluntary agreement on the reheating of pre-cooked food.



Three wavy lines show that this oven has been tested to meet the agreement.

850W is the power of the oven.

E is the cooking band for your oven.  
Check the cooking times for band E on the food's packaging to see how long it should be cooked for.

The heating characteristics and output power levels of microwave ovens are usually calculated using a relatively large portion of food (a 1000 gram load, IEC 705) but many packs of pre-cooked food are sold in smaller packs, often about 350 grams. The government, in partnership with food companies and microwave manufacturers, have set up a system of heating categories to help you choose the reheating time for pre-cooked food.

To Microwave: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.									
		Heating Category		Wattage (IEC 705)					
		B	D	650W	750W				
Full Power		2	2	2	2				
Turn		Turn		Turn					
Full Power		2	1.5	2	1.5				
Standing Time		1	1	1	1				
		Minutes		Minutes					

To Microwave from Frozen: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.									
		Heating Category		Wattage (IEC 705)					
		B	D	650W	750W				
Full Power		3	2.5	3	2.5				
Turn		Turn		Turn					
Full Power		4	3.5	4	3.5				
Standing Time		1	1	1	1				
		Minutes		Minutes					

## Steam

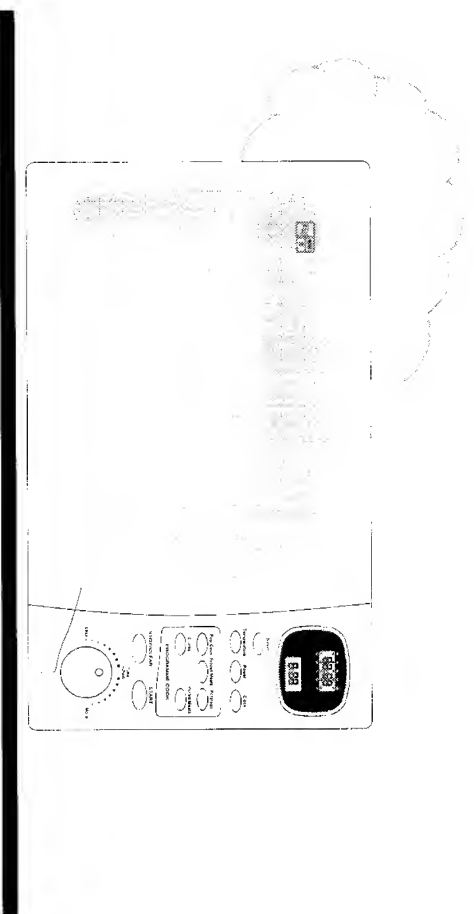
When you microwave food, steam is created as water in the food heats up and evaporates.

The steam formed during microwave cooking is entirely safe. It has to escape from the microwave to prevent pressure from building up inside the oven. It does this through the vents on the back of the oven and from around the door.

## Condensation

As the steam cools, you may find the condensation gathers in small pools inside your microwave and on the work surface beneath the door and vents.

Always dry the oven after cooking foods with a high moisture content.



Your microwave is designed to let steam escape from the vents and around the door without microwave energy escaping. There is no danger of microwave energy escaping with the steam.

## Introducing microwave cooking



### Safety

For your safety, the microwave stops if the oven door is opened during cooking. Once you have shut the door, your microwave will beep twice to signal it is OK to carry on cooking. Press the **start** button to continue the cooking cycle.

## Checking your microwave

Check your microwave is working after unpacking and whenever you think it might not be working properly.

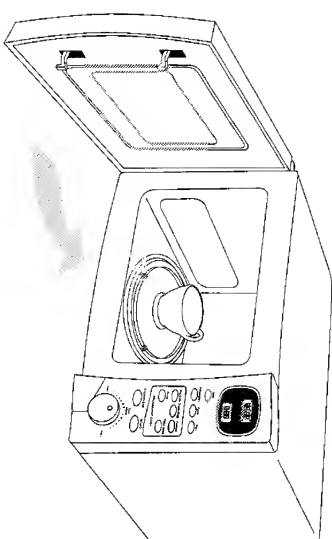
Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle.

You must always use the turntable and ring whenever you use the microwave.

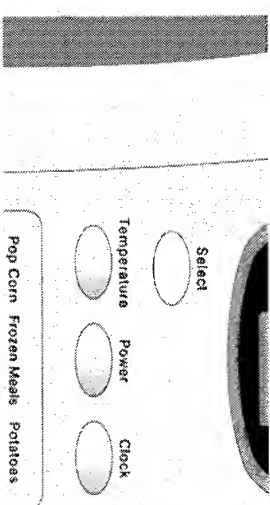
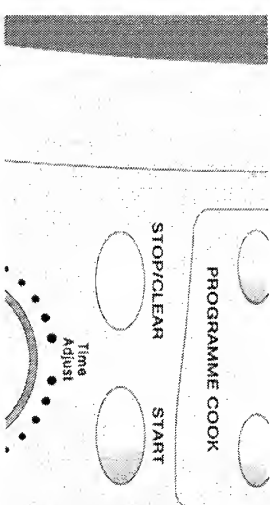
Place a cup of water on the turntable. Make sure the cup is microwave-safe – it shouldn't have any decorative metal trim.

Close the oven door.

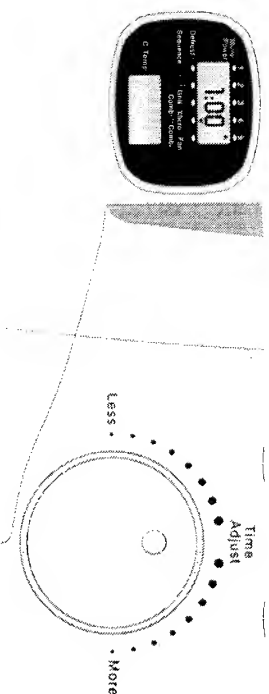
Press the **stop/clear** button to clear any settings that have already been made.



Press the **select** button once to choose microwave cooking.



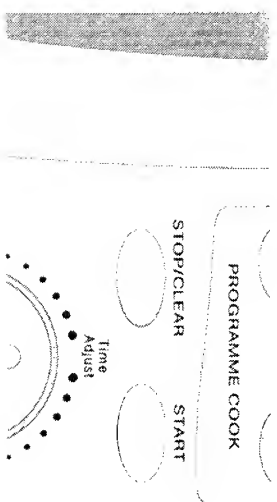
Turn the **time adjust** knob until one minute is displayed.



Press the **start** button. The oven light comes on during cooking and the turntable rotates.

At the end of the minute the water should be hot  
– be careful when you take the cup out of the oven.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display.



**Automatic cancelling**

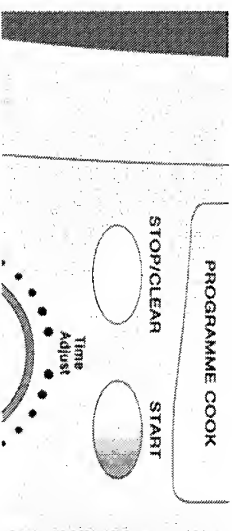
Should the cooking cycle for any reason fail to start, all the setting will be automatically cancelled after 2 minutes.

# Using the microwave

## Basic microwave cooking and reheating

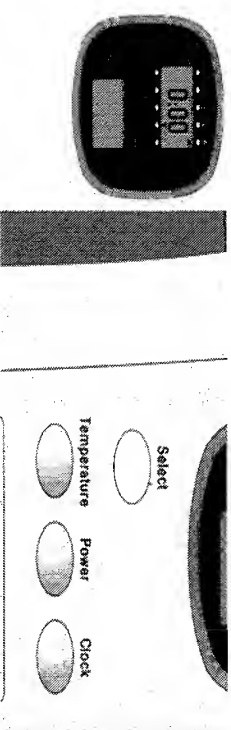
Make sure the glass turntable and turntable ring are inside the oven.

After putting your food in the oven, press **stop/clear** to clear any settings that have already been made.



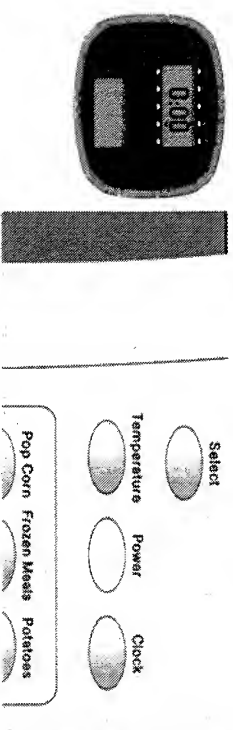
Press the **select** button once to choose microwave heating.

The oven automatically selects **5** – the maximum power level.



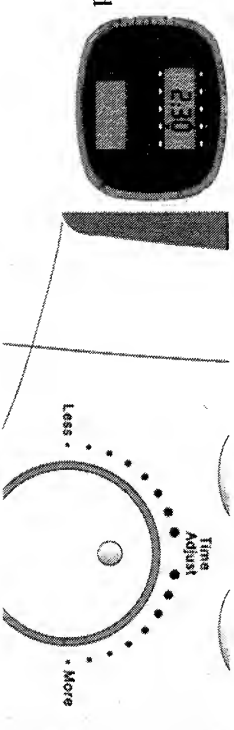
Choose the power level you want to cook on by pressing the **power** button. Each press of the button reduces the power level as shown in the table opposite.

There are five different power levels.



Set the cooking time.

The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.

**Hint**

You can use the **time adjust** knob to alter the cooking time at any time during cooking (unless the child lock feature is set - see page 7).

**Safety**



**Automatic cooling cycle**

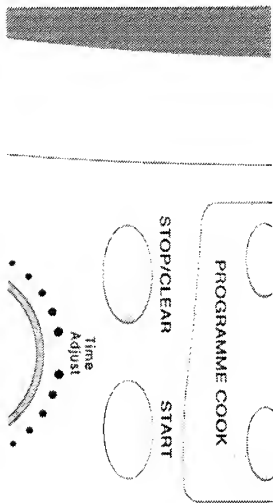
Your microwave is equipped with an automatic cooling cycle which comes into action whenever the oven is very hot (for example after something has been cooked for a long time). During this cycle the word 'cool' will appear on display.

**Press start.**

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

You can open the door to check on your food at any time during cooking. If your food is done, press the **stop/clear** button. If the food is not done close the door, and press the **start** button to begin cooking again.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food (the clock will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin)).



## Choosing a suitable power setting

Your microwave has five power settings.

Always choose the setting that's best suited to the food you want to cook.

This table shows the power settings.

Power	Output
5	100%
4	75%
3	50%
2	30%
1	15%

**Hint**



If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

## Using the microwave



### Hint

It is possible to check the progress of the cooking at any time, by opening the door and inspecting the food. This interrupts the emission of microwaves and the oven stops working until the door is closed again.

Should it be necessary for any reason to suspend the cooking without opening the door, press the **stop/clear** button once (a second press will cancel the set time).

To restart cooking press the **start** button.



### Hint

You can use the **time adjust** knob to alter the cooking time at any time during cooking (unless the child lock feature is set - see page 7).

## Quick start cooking

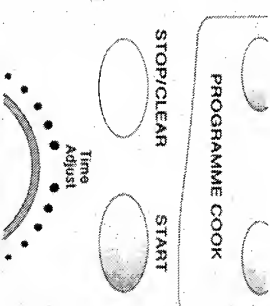
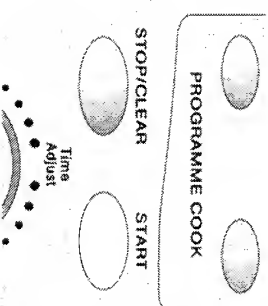
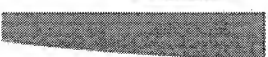
Quick start cooking is useful when you have something which requires cooking on full power for up to 3 minutes.

Press the **stop/clear** button to clear any settings that have already been made.

Press the **start** button. Each time you press the **start** button, the cooking time increases by 30 seconds.

The power level will automatically be set to **5**, although this can be adjusted during the cooking cycle.

**Quick start cooking can only be used within 1 minute of placing food in your microwave.**



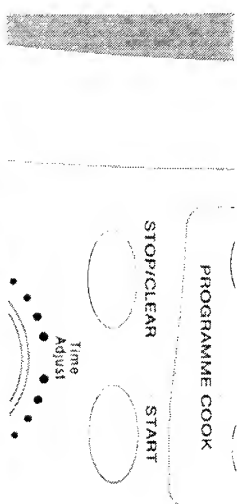


# Using the grill

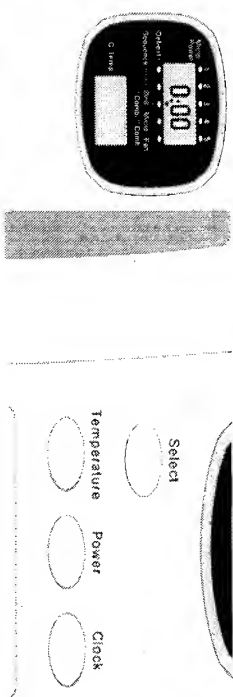
Always use the high wire rack when you use the grill.

Using the grill

Press the **stop/clear** button to clear any settings that have already been made.

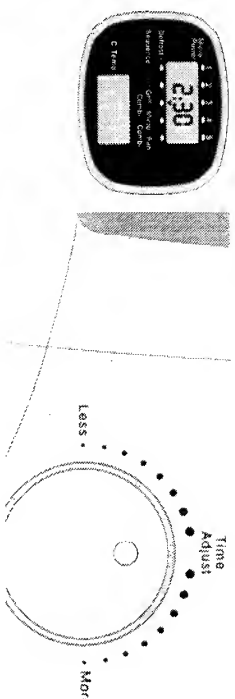


Press the **select** button repeatedly to select grill.



Set the grilling time

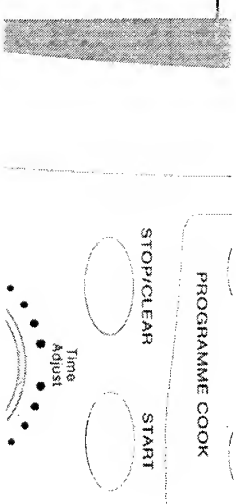
The **time adjust** knob allows you to precisely set the grilling time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



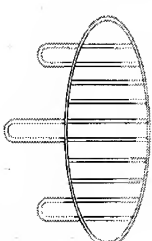
Press the **start** button.

The oven light comes on during grilling and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the time will appear, or if the oven is hot, the word *cool* will be displayed (see *automatic cooling cycle in the margin on page 15*).



Always use the high wire rack with the grill.



## Hint

**Always** pre-heat the grill for 5 to 8 minutes before starting the cooking process, this will ensure that the food is cooked properly when following cooking times/recipe instructions.



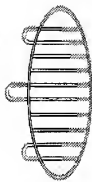
## Hint

When opening the oven door after (or to check) grilling, the burners will be red-hot; pay particular attention to not get burned and always use oven gloves.



## Using the fan oven

Always use the low wire rack in the fan oven.



### Hint

In order to use large rectangular containers (which are not able to rotate in the oven) you can remove the turntable spindle from its slot. Do not remove the spindle for any other type of cooking other than fan oven cooking.



# Using the fan oven

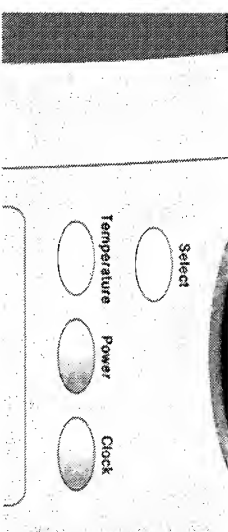
All types of oven containers can be used in the fan oven. However, do not use microwave only or plastic containers.

Press the **stop/clear** button to clear any settings that have already been made.

First you need to pre-heat the oven before you put in your food.

Press the **select** button repeatedly to select fan oven.

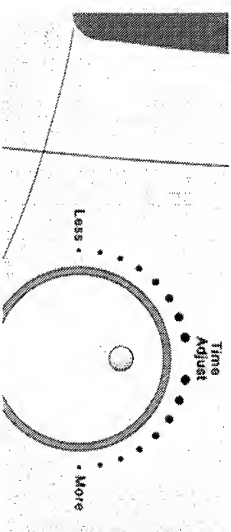
The oven selects 200°C (the maximum temperature is 220°C). Press the **temperature** button until you've selected the temperature you want.



Set the pre-heat time

The **time adjust** knob allows you to precisely set the pre-heat time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 99 minutes.

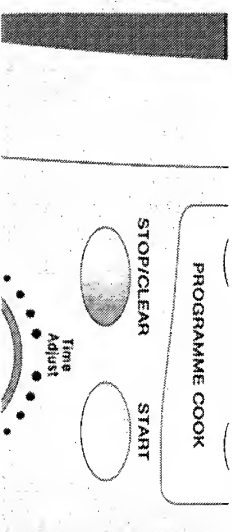
The fan oven will pre-heat at a rate of approximately 25°C every 60 seconds.



Press the **start** button.

The display shows the temperature as the oven pre-heats to the temperature you've set. When the oven finishes pre-heating, it will beep five times to tell you to put in your food.

The oven will retain its temperature for up to the end of the pre-set time.



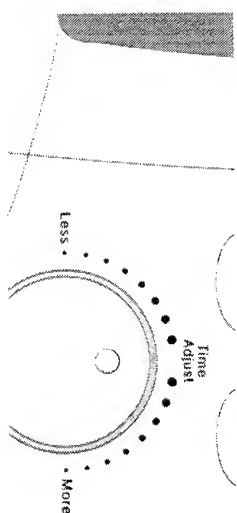
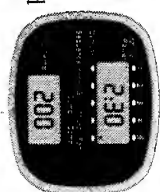
## Using the fan oven

Place your food in the oven and adjust the cooking time.

The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 99 minutes.

If your oven displays *end*, press the **select** button five times to select fan oven. Then choose the temperature using the **temperature** button and cooking time using the **time adjust** knob.

Be careful – the oven will be hot after pre-heating.



### Hint

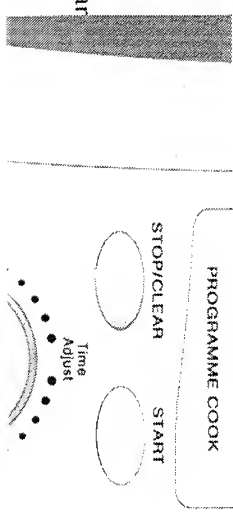
You can use the **time adjust** knob during cooking to alter the cooking time (unless the child lock feature is set - see page 7).



Press the **start** button.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the time will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin on page 15).



### Hint

If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.



# Using the microwave with the fan oven

Always use the low wire rack in the fan oven.



## Hint

There's no need to pre-heat the oven before combination cooking.



## Hint

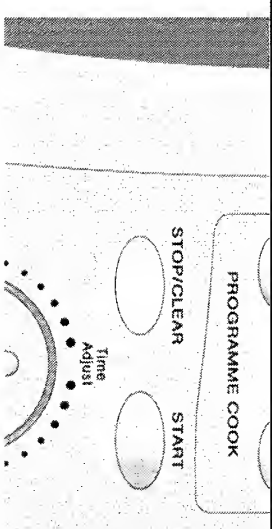
In the combined microwave/fan oven mode the maximum microwave power which can be selected is 4.



Using the microwave at the same time as the convection oven – combination cooking – means you don't need to pre-heat the oven. The microwave heats the food at the same time as the convection oven bakes or roasts it.

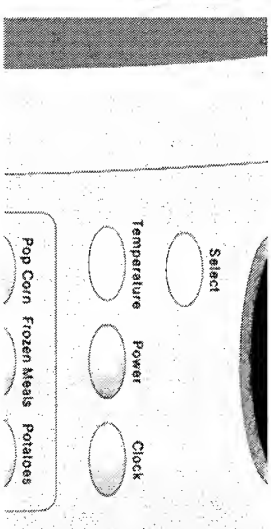
Press the **stop/clear** button to clear any settings that have already been made.

Make sure that any containers you use are ovenproof and will not melt in the oven.

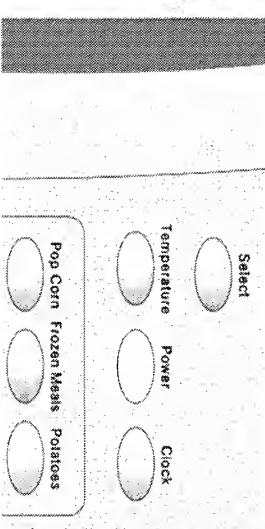


Press the **select** button repeatedly to select combination fan cooking.

The oven selects 200°C (the maximum temperature is 220°C). Press the **temperature** button until you've selected the temperature you want.

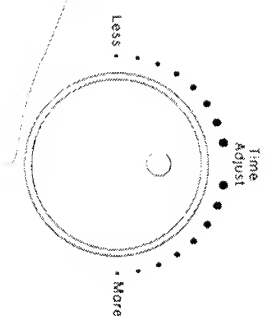
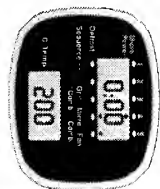


Choose the power level you want to microwave on by pressing the **power** button. Each press of the button reduces the power level from 4 to 1.



Set the cooking time.

The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



**Hint**

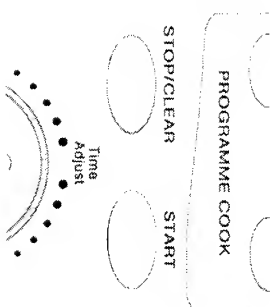
During combination cooking, the microwave will work at reduced power. It doesn't need to work at full power because it's cooking at the same time as the fan oven.



Press the **start** button.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the clock will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin on page 15).



**Hint**

If you do not open the door or press **stop/clear** when end is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

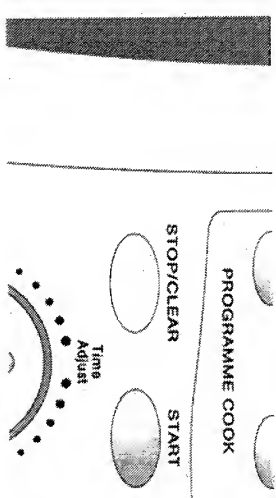


# Using the microwave with the grill

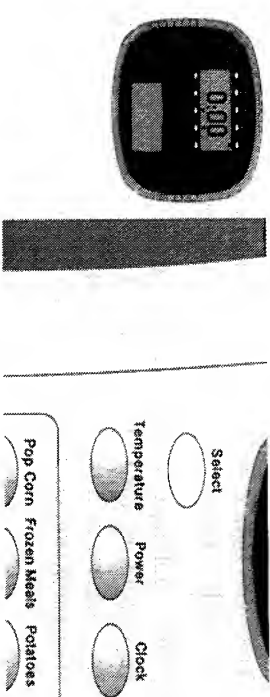
Using the microwave at the same time as the grill gives you crisp food in a shorter time.

Press the **stop/clear** button to clear any settings that have already been made.

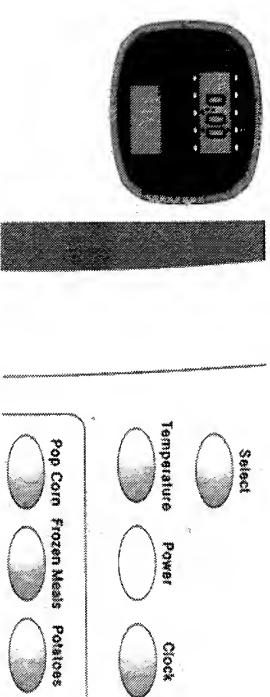
Make sure that any containers you use are ovenproof and will not melt under the grill.



Press the **select** button repeatedly to select combination grill cooking.

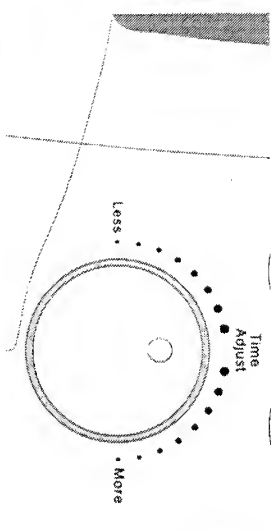
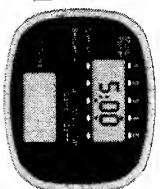


Choose the power level you want to microwave on by pressing the **power** button. Each press of the button reduces the power level from **5** to **1**.



Set the cooking time.

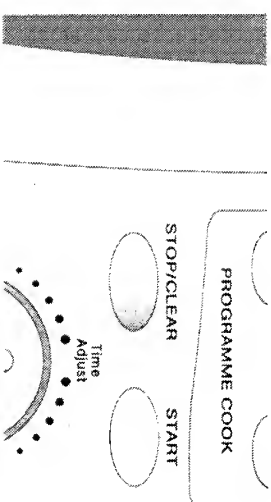
The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the time will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin on page 15).



### Hint

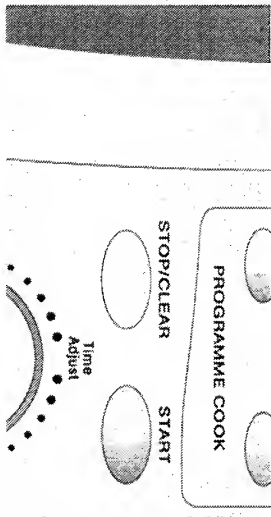
If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.



# Programme cooking

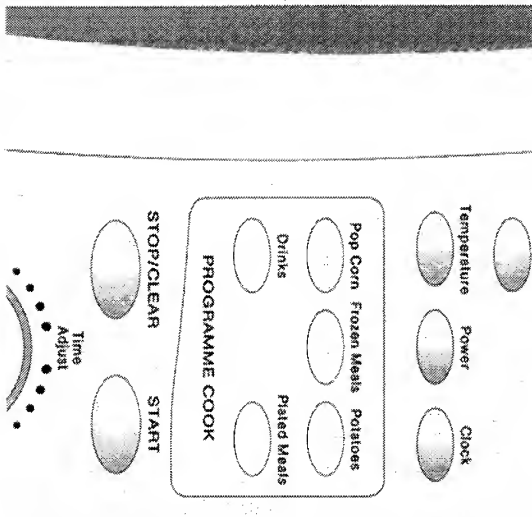
With programme cooking you don't need to set the power or time – your oven sets them for you.

Press **stop/clear** to clear any settings that have already been made.  
Make sure that any containers you use are ovenproof and will not melt in the oven (see details on the table opposite).



Press the **programme cook** button for the type of food you want to cook. There are five types of instant cook: beverages, pop corn, pizza, jacket potatoes and ready meals  
The table gives advice for cooking the different types of food.

Press your chosen **programme cook** button again to choose the number of servings/length of time you want.  
Each time you press the button the time is adjusted accordingly.





Instant cook type	Presses	What it does	Suggestions
Drinks	1	Reheat 1 small coffee cup (60cc)	After reheating the liquid, stir well to spread the temperature evenly.
	2	Reheat 2 small coffee cups (120cc)	
	3	Reheat 1 large cup (200cc) from chilled	
	4	Reheat 1 soup dish (300cc) from chilled	
Jacket Potatoes	1	Cook 200g of potatoes	Wash potatoes thoroughly in their jackets, pierce them and put them on the turntable.
	2	Cook 400g of potatoes	
	3	Cook 600g of potatoes	
Ready meals (chilled)	1	Reheat 100g of chilled dishes	Suitable for cooked portions of food, preserved in the refrigerator on the plate (the one from which the food is to be eaten. The food must never be covered. For pre-cooked dishes in packets, remove the food from the tubs/packets and place on a plate. Make sure that any containers you use are ovenproof and will not melt in the oven.
	2	Reheat 250g of chilled meat (or meat + vegetables)	
Frozen meals	1	Reheat 1 frozen pizza of 300g	Place the pizza directly on the low wire rack.
	2	Reheat a packet (300g) of frozen ready meals or 300g of pre-cooked frozen dishes (eg. meat of side dishes)	Place the packet on the turntable, being careful to remove any covers (film bags). If the packet is not suitable for microwaves, however, (eg. metal tubs), remove the food from the packet and place it uncovered on the turntable dishes (eg. meat of side dishes)
	3	Reheat a packet (550g) of frozen ready meals or 550g of pre-cooked frozen	Make also sure that any containers you use are ovenproof and will not melt in the oven.
Pop Corn	1	Cook 100g packet of popcorn for microwaves	Follow instructions written on the box closely. Place it on the turntable.



#### Hint

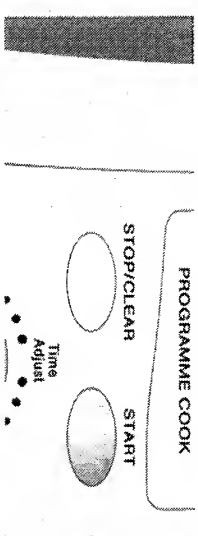
If you do not open the door or press **stop/clear** when end is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

# Automatic defrosting

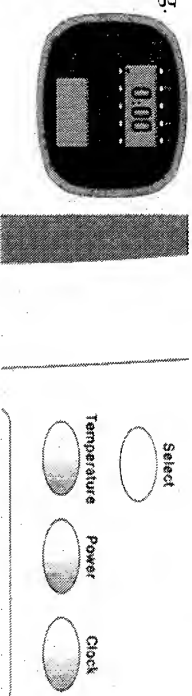
## Defrosting with the defrost feature

If you know the weight of the food you need to defrost, you can select the defrosting time using the chart opposite.

Press the **stop/clear** button to clear any settings that have already been made.

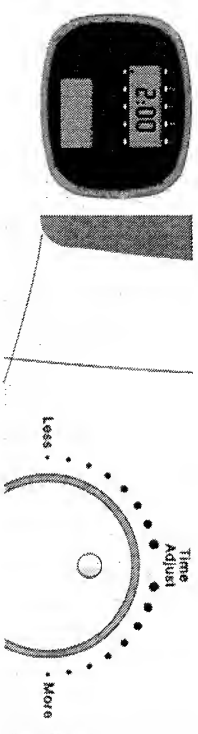


Press the **select** button repeatedly to select auto defrosting.



Set the defrosting time.

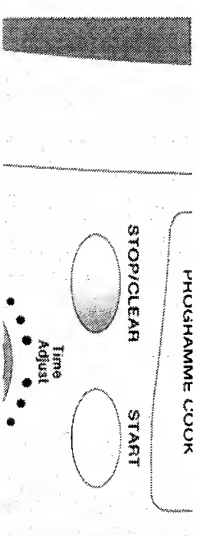
The **time adjust** knob allows you to precisely set the defrosting time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button.

The oven light comes on during defrosting and the turntable rotates to help the food defrost evenly.

When defrosting finishes, 3 beeps can be heard and the word *end* will appear on the display.



### Hint

You can use the **time adjust** knob to alter the defrosting time at any time during defrosting (unless the child lock feature is set - see page 7).



## Defrost settings

Type of food	Quantity	Defrost time	Instructions	Standing time
<b>Meat</b>				
Roasts	1kg	21-23	Turn over halfway through defrosting	20
Steaks, chops	200g	5-7		5
Stew	500g	12-14		10
Minced	250g	6-8		15
Hamburgers	500g	10-12		15
Sausages	200g	6-8		10
	300g	8-10		10
<b>Poultry</b>				
Duck, turkey	1.5kg	27-29	Turn the poultry over halfway through. When the standing time is over, wash under warm water to remove any ice	20
Whole chicken	1.5kg	27-29		20
Pieces of chicken	850g	16-18		10
Chicken breast	200g	10-12		10
<b>Vegetables</b>				
Shelled peas	500g	11-13	Stir the vegetables occasionally to speed up the defrosting process	5
Whole broccoli	500g	13-15		5
Brussels sprouts	500g	13-15		5
Mixed vegetables	300g	7-9		5
<b>Fish</b>				
Filletts	300g	8-10	Turn the fish over halfway through defrosting Fish is better cooked from frozen if it does not require further preparation	7
Slices	400g	9-11		7
Whole	500g	11-13		7
Prawns, shrimps	400g	9-11		7
<b>Milk/Dairy products</b>				
Butter	250g	5-7	Remove the silver foil or the metal parts. Do not defrost completely. Observe the standing time. The cream should be removed from its container and placed in a dish	10
Cheese	250g	6-8		15
Cream	200ml	8-10		5
<b>Bread</b>				
2 medium-sized rolls	150g	1-3	Put the bread directly onto the turntable	3
4 medium-sized rolls	300g	3-5		3
Sliced bread	250g	3-5		3
Sliced wholemeal bread	250g	3-5		3
<b>Fruit</b>				
Strawberries, plums, cherries	500g	9-11	Stir every 2-3 minutes	10
redcurrants, apricots	300g	6-8		10
Raspberries	300g	6-8		10
Blackberries	250g	4-6		6

## Automatic defrosting

### Hint



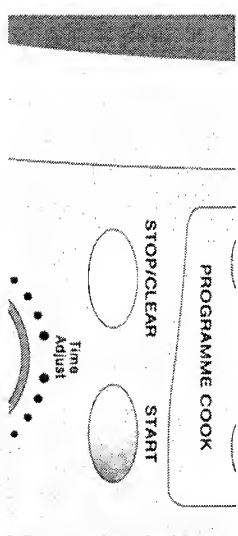
Defrosting can be used in two stage cooking. As food should always be fully defrosted before it's cooked, we recommend that you always check the food before the second stage of cooking starts – especially for meat and poultry.

# Advanced features

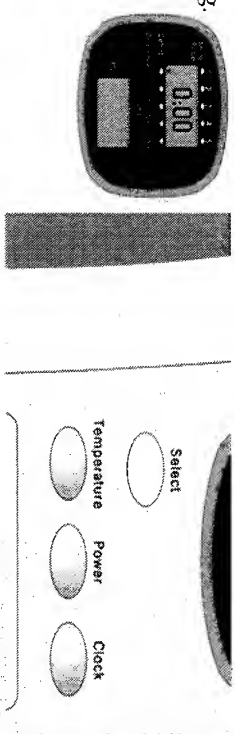
## Automatic defrosting and cooking sequence

Food can be defrosted and cooked without needing to reset your microwave

Press the **stop/clear** button to clear any settings that have already been made.

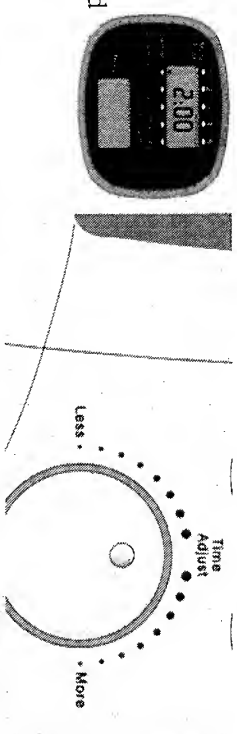


Press the **select** button repeatedly to select auto defrosting.

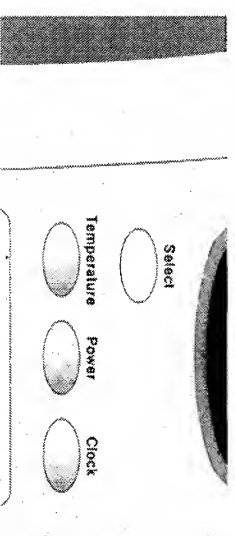


Set the defrosting time.

The **time adjust** knob allows you to precisely set the defrosting time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **select** button a further time to select microwave cooking.

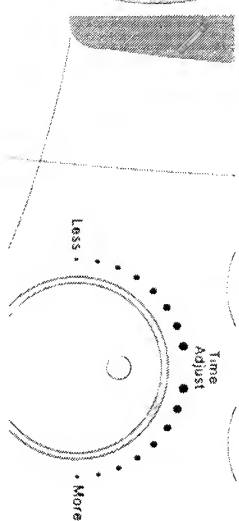
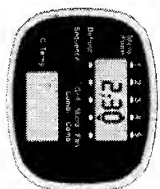


### Hint

You can use the **time adjust** knob to alter the defrosting time at any time during defrosting (unless the child lock feature is set - see page 7).

Set the cooking time.

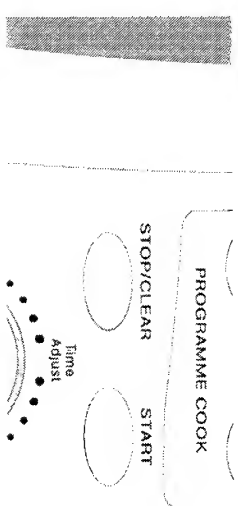
The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button. The oven will start the defrosting cycle immediately followed by the cooking cycle.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food (the time will appear, or if the oven is hot, the word *cool* will be displayed *see automatic cooling cycle in the margin on page 15*).



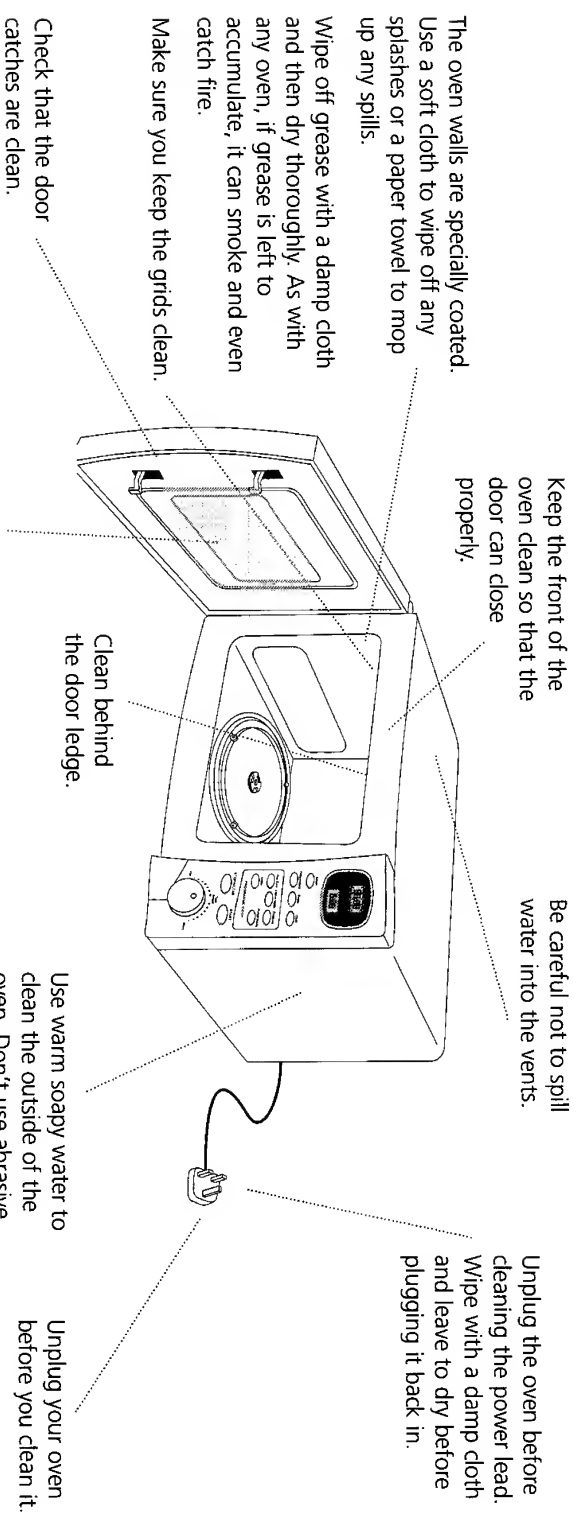
### Hint

The fan continues to work for a short while after you've finished cooking. This helps to clear any cooking smells from the oven.



# Cleaning your microwave

Cleaning your oven each time you use it will help to prevent stubborn marks that can be difficult to clean.



Keep the front of the oven clean so that the door can close properly.

Be careful not to spill water into the vents.

Unplug the oven before cleaning the power lead. Wipe with a damp cloth and leave to dry before plugging it back in.

Unplug your oven before you clean it.

Use warm soapy water to clean the outside of the oven. Don't use abrasive pads or powders that could scratch the surface.

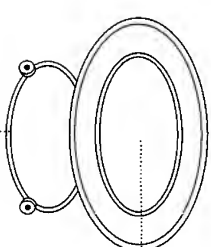
Keep the inside of the door clean with a damp cloth. Use warm soapy water for stubborn marks and dry thoroughly.

The inside of the door has a special coating and must not be cleaned with abrasive pads or cleaning powders.

Do not use alcohol, ammonia-based detergents, abrasive pads or powders to clean the outside of the door.



Use warm soapy water to wash the racks and dry thoroughly.



Wash the rotating ring in warm water. Don't use very hot water which could make it warp.

Treat the turntable as you would any glass plate. After you've used it for more than 15 minutes, allow it to cool down before you use it again. Don't wash the turntable in very hot water that could crack it.

Make sure the turntable is dry before you put it back in the oven.

# Using aluminium foil in your microwave

It's safe to use aluminium foil in your microwave oven as long as you follow these safety guidelines.

As with all metal, microwave energy can't pass through foil, but provided that you keep the foil away from the side of the oven it won't cause sparks and there won't be any damage to your oven.

Using foil is a good way of shielding parts of food that you don't want to cook as quickly as others – perhaps where the food is narrower and would otherwise overcook.

Place the foil over the area you want to shield, taking care that the foil won't touch the sides of the oven when the turntable rotates. Only use one piece of foil at a time so that you don't get sparks between the separate pieces.

Follow these guidelines when using foil in your microwave:

Remove foil lids from containers before using in the microwave. Some lids are made of card with a foil covering – these should be removed too.

Use a microwave-safe transparent lid if possible.

Stir food during cooking if the container has a lid or film cover.

Always use the glass turntable.

Use shallow containers with a large surface area. Do not use containers that are more than 1.25in (3.5cm) deep.

Use oven gloves when handling hot foil containers.

Do not completely cover food with foil. The microwave energy cannot pass through the foil so the food won't cook.

Do not let aluminium foil touch the inside of the oven.

Do not use more than one piece of foil in the oven at the same time.



## Hint

You can use aluminium foil with the grill or convection oven just as you would with any other grill or oven. Make sure you remove the metal tray and grill rack before you use the combination oven.

## Foil container bureau

If you have any queries about using foil containers in microwave ovens, you can call the Foil Container Bureau free on 0800 413 295.

# Using your oven safely

As with any cooking appliance, make sure that you use your microwave oven safely.

## Preparing food for babies

Always be very careful when preparing food and drink for babies and small children.

Avoid scalding by allowing a standing time before testing the temperature of food and drink.

Take extra care when warming milk in baby bottles. Narrow necked bottles can burst if overheated in a microwave oven.

Remove the teat from the baby bottle before using the bottle in a microwave oven. If the teat is left on the bottle, heat can't escape and the bottle could burst.

## Safe use of your microwave

Use your microwave for food preparation only.

*Never use it for drying cloths, sterilising, or other non-food purposes.*

Use containers that are wider at the top than at the bottom.

*In microwaves, liquids can heat to above their boiling point without bubbling. When the liquid is lifted out of the oven, the movement can make it boil and bubble up out of the container with the danger of scalding.*

*Using containers that are wider at the top than at the bottom can help to prevent this from happening.*

Only heat popcorn which is labelled for microwave use.

Always stir liquids before, during and after cooking, and allow them to stand before serving.

*This gives the liquid an even temperature and helps to prevent it from boiling after it has been taken out of the microwave.*

Carefully follow cooking instructions for food with a high sugar or fat content, such as Christmas pudding or fruit cake.

*The sugar or fat can overheat and in some cases catch fire. In the event of a fire, switch off the oven and leave the door closed to contain any flames.*





### First aid

Treat scalding by:

- 1 Quickly placing the scald under cold running water for at least 10 minutes.
- 2 Cover with a clean dry dressing. Do not use creams, oils or lotions.



### Fire

In the event of fire:

- 1 Keep the oven door closed.
- 2 Turn off the power.
- 3 Unplug from mains.

Be careful when using paper, plastic, wooden or other combustible materials in the oven as they can catch fire.

Only use paper towels if your cookery book instructs you to.

Leave repairs and maintenance to trained repairers.

Never tamper with or adjust: the door; the control panel; the power cable; the door catches.

Be careful not to catch paper towels or other objects between the door and the oven when you close the door.

*Microwave energy can escape if the door is not closed properly.*

If you wear a pacemaker, consult your doctor before using a microwave.

Never leave the oven unattended during use.

*Cooking times given in recipes should be used as a guide only.*

*The weight, shape and starting temperature of the food will all affect the time actually needed for cooking.*

*Check the food during cooking. If you're not sure whether the food is cooked, check it with a fork.*

*Cooking for too long could cause smoking or even fire.*

Do not use capped bottles, vacuum-tight containers or sealed jars in the microwave.

Do not cook eggs or nuts in their shells.

*Pierce the skin of fruit and vegetables, such as apples or potatoes, and egg yolks before cooking.*

*Pressure builds up inside sealed containers, and inside foods with a shell or skin as they heat. This can cause the container or food to explode.*

Never use the oven when it is empty.

*It's a good idea to leave a cup of water inside the oven at all times in case someone should accidentally switch it on.*

Do not heat oil or fat for deep frying. The oil could overheat and catch fire.

Do not leave a conventional meat thermometer in food during cooking. Remove the food from the oven before testing the temperature and remember to remove the thermometer before you put the food back in the microwave.

Do not use metal objects in the microwave.

These include:

- metal cooking utensils
- metal plates or trays
- wire twist ties
- crockery with metal trims.

# Questions and answers

## Why doesn't food seem to cook?

Check that:

- the cooking time has been set
- the door is closed
- the power socket is not overloaded causing a fuse to blow.

## Why does the food seem undercooked or overcooked?

Check that:

- the correct cooking time has been set
- the correct power setting has been used.

## How can I stop eggs from popping?

When you bake or poach eggs in the microwave, the yolk can sometimes pop as steam builds up inside it. You can stop the egg from popping by piercing the yolk with a toothpick before cooking. Never cook eggs that are still in their shells.

## Why is it so important that I allow standing time after cooking?

With microwave cooking, many foods build up enough heat inside them to continue cooking even after they've been taken out of the oven. Because microwave cooking works from the outside of food inwards, standing time lets you cook the centre of the food just right without the outside being overcooked.

## Why does my oven sometimes take longer to cook than it says in the recipe?

First check that the oven was set just as the recipe said.

*Cooking times and heat settings are suggestions to help prevent overcooking but differences in the weight, size, shape and starting temperature of food will all affect how long it takes to cook – just as it does with a conventional oven.*

*Use your judgement along with the recipe to check whether food has been cooked properly.*

## Why do I get condensation on the inside of the oven door?

Condensation is perfectly normal, especially when you're cooking food with a high moisture content such as potatoes.

**Does the microwave energy get through the window on the door?**

No. The door has a special metal screen with holes in that lets you see inside but stops microwave energy from getting out.

**Steam comes out of the side of the door and vents. Can microwave energy get out too?**

No. The door and vents are carefully designed to let steam out during cooking but keep microwave energy in. The gaps are not big enough for microwave energy to escape.

**What happens if the microwave is switched on while the oven is empty?**

The microwave will be damaged. Don't switch the microwave on when there's nothing inside the oven. It's a good idea to keep a cup of water in the oven just in case someone accidentally starts the microwave.

**Why won't the oven light come on?**

Open the door. If the light doesn't come on, the bulb has probably blown. Call a qualified repairer – don't try to change the bulb yourself.

**There are sparks inside the oven when I use the microwave. Will this cause any damage?**

Yes. Make sure that you are not using any metal utensils and that your containers don't have a metal trim. You must not use metal in your microwave, except foil, when you cook.

**Light is showing through the vents and door. Does this mean the microwave energy can escape?**

No. It's normal for the light to be visible and is nothing to be concerned about.

**Why do I get interference on my TV and radio when I use the microwave?**

Microwave ovens use radio waves similar to those received by TVs and radios. You can lessen the interference by moving your microwave further away from the TV or radio.

# Cooking guidelines

## Microwave cooking

- Use the cooking times and food quantities as a guide.  
*The more food you are cooking, the longer you should cook it for.*
- Cook in microwave-safe containers.
- Check that the oven is cool before using plastic containers – especially if you've just been using the grill or convection oven.
- If you use cling film to cover your food, turn back a corner or pierce the film before you begin to cook.  
*Microwave cooking does not brown or crisp food so you may prefer to use the grill or convection oven to cook meat or baked food.*

## Meat

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Place the meat on a microwave roasting rack or microwave-proof plate.

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Put the rack into the oven on the glass turntable and follow the cooking instructions.

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Halfway through cooking, turn the meat over to allow both sides to cook.

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At the end of the cooking time, cover the meat and leave it to stand for about 5 to 10 minutes.

Standing time allows the centre of the meat to continue to finish cooking without overcooking the outside.

Always make sure that the meat is fully cooked before serving.



### Hint

Remember that size and shape affect cooking time. Larger portions take longer than smaller portions and larger cuts take longer than smaller ones.

# Vegetables

Microwave cooking is ideal for vegetables – flavours are more distinct, colours are brighter and more nutrients are retained.

Prepare your vegetables as normal. Try to cut them to roughly equal sizes and spread them out in the dish so that they all cook evenly.  
Arrange whole or halved vegetables, such as potatoes, in a circle with centre open. Keep as much space as possible between each vegetable.  
Pierce any vegetables that have a skin.  
Place tender vegetables, such as asparagus or broccoli, with the more tender parts towards the centre.

Add the minimum of water, about 2–4 tbsp is normally enough. Some vegetables will cook in their own moisture.  
Add salt according to taste.

Cover the dish with a lid or microwave cling film (always pierce the film to let steam escape).  
Place the dish onto the glass turntable.

Shake or stir during cooking.

Leave the vegetables covered for the full standing time.  
Standing time allows the centre of the vegetables to continue to cook without overcooking the outside.

# Poultry

Remove the giblets and any metal clamps, and prepare the poultry as you would normally. Always make sure that poultry is fully defrosted before you start to cook.

Prick the skin and lightly brush with vegetable oil.

You don't need to use any oil if it is a self-basting bird.

## Cooking guidelines Microwave cooking



### Hint

Remember that size and shape affect cooking time. Larger portions take longer than smaller portions and larger vegetables take longer than smaller vegetables.



### Safety

Be careful when you uncover cooked vegetables as steam burns.

## Cooking guidelines

### Microwave cooking

**Always make sure that poultry is fully cooked before serving. Pierce the thickest part of the meat with a sharp knife. If the juice runs clear and the meat is firm, the meat is cooked.**



#### Hint

Remember that size and shape affect cooking time. Larger portions take longer than smaller portions and larger cuts take longer than smaller ones.



Place the meat on a microwave roasting rack or microwave-proof plate.

Put the rack into the oven on the glass turntable and follow the cooking instructions.

Use the weight of the bird when stuffed to calculate the cooking time.

Turn the meat halfway through the cooking time to allow both sides to cook evenly.

If you don't turn it, poultry can cook unevenly because of its irregular shape.

At the end of the cooking time, cover the meat and leave it to stand for about 5 to 10 minutes.

Standing time allows the centre of the meat to finish cooking without overcooking the outside.

## Soups and rice

Soups or broth usually require a small amount of liquid because the evaporation in microwave ovens is rather limited. Because it is a dehydrating agent, salt must be added only when the cooking is finished or during the standing time.

The temperature required for cooking rice (or pasta) in a microwave oven is more or less the same as that needed to cook it on a regular hob. The advantage of preparing a risotto dish in a microwave oven is you do not have to stir the rice constantly (two or three times is enough).

Make sure the ingredients are placed in a container suitable for microwave ovens and covered with clear sheet (for about 300 gr. of rice, you need 750 gr. of broth with the oven programmed at 5 for about 12 to 15 minutes).

## Baked goods and fruit

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Baked goods rise more at lower oven power in your microwave than in a conventional oven. Since no crust is formed, it is better to garnish the surface portions with cream or icing after cooking. In addition, you must keep items being baked fully covered, because they tend to dry out.

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Fruit is to be pierced, if cooked with its peel on, and is to be kept covered. It is essential that you stick to the standing time (3 to 5 minutes).

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In order to obtain uniformly risen baked goods and to guarantee excellent results place a bowl (about 4cm high) over your baking dish (ideally a Pyrex pie plate) and place them in the middle of the turntable.

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## Microwave cooking chart

Food	Quantity	Settings	Time (minutes)	Instructions
Meatloaf	900g	4	20	Place in a container and cover with clear film.
Goulash	1500g	5	35-40	Cook uncovered and stir 2-3 times.
Chicken breast	500g	4	13-15	Turn halfway through cooking.
Risotto	300g	5	12-15	Place in a container and cover with clear film. 750 of clear soup is needed for 300g of rice with the microwave on full power for approx. 10-12 mins.
Asparagus	500g	5	3-5	Cut in to 2 cm pieces and cover
Green beans	500g	5	8-10	Cut into pieces and cover
Broccoli	500g	5	4-6	Separate into individual florets
Brussels sprouts	500g	5	5-7	Leave whole and cover
White cabbage	500g	5	5-7	Cut into strips and cover
Red cabbage	500g	5	5-7	Cut into strips and cover
Carrots	500g	5	5-7	Cut into some-size pieces and cover
Cauliflower	500g	5	5-7	Separate into stalks and cover
Celery	500g	5	4-6	Separate into pieces and cover
Leek	500g	5	4-6	Cut into strips and cover
Mushrooms	500g	5	3-5	Leave whole and cover. No water
Onions	250g	5	4-6	Whole, but same size. No water
Spinach	300g	5	3-5	Cover after washing leaves
Peas	500g	5	3-5	Cover
Baked potatoes	150g	5	2-3	Leave to stand
Baked potatoes	200g	5	3-4	Leave to stand
Baked potatoes	250g	5	4-5	Leave to stand
New potatoes	500g	5	4-5	Cut into same-size pieces and cover
Old potatoes	500g	5	5-6	Cut into same-size pieces and cover
Courgette	500g	5	6-8	Cut into slices and cover
<b>Fish</b>				
Filletts	500g	5	3-4	Lay in dish with thickest part
Steaks	500g	5	2-3	Outwards, brush with melted butter or lemon juice,
Flat fish	500g	5	1-2	cover to cook
Whole (small)	500g	5	2-3	Slit skin to prevent bursting
Whole (over 500gr)	500g	4	5-6	Shield head and tail with foil



# Microwave defrosting

For a defrosting chart see page 27

- Foods frozen in bags or plastic sheeting or in their packaging may be placed directly in the oven, as long as they have no metal parts (e.g., bands or closure rivets).
- Certain foods, such as greens, vegetables and fish, do not have to be completely defrosted before you begin cooking them.
- Stewed foods and meats as well as meat sauces defrost better and quicker if they are stirred from time to time, turned over or separated.
- While defrosting, meat and fish lose their liquid content. It is recommended, therefore, that you defrost such items in a tray or basin.
- It is advisable to separate each individual piece of meat from its bag before putting it in the freezer. This will help you save valuable time will preparing foods.
- Be careful about following the cooking times printed on frozen products, because those times are not always correct. It is best to use defrosting times slightly less than those indicated. The time needed for defrosting will vary in terms of the degree to which the food has been frozen.

## Microwave reheating

- We recommend that you heat foodstuffs to a temperature of at least 70° C – the food must be piping hot.
- To heat pre-cooked or frozen foods, follow these guidelines:
  - remove the food from its metal containers;
  - cover it with cling-film (suitable for microwave ovens); this will help to preserve the natural flavour of the food and keep the inside of the oven clean. You could also cover the food with an upside-down plate;
  - stir, or turn over the food frequently, so as to speed up the heating process and keep the heat uniform;
- Frozen foods must be defrosted before the heating process begins.

# Microwave reheating chart

Food	Quantity	Settings	Time (minutes)	Instructions
<b>Softening Food</b>				
Chocolate	100g	3	7-9	Put in a dish. No need to stir
Icing	100g	3	5-7	Put in a dish, stir once
Butter	50-70g	5	10 seconds	Put in a dish. No need to stir
<b>Chilled food (initial temperature of 5-8°C up to 20-30°C)</b>				
Yoghurt	125g	5	1-1.5	Remove any metal tops
Baby feeding bottle	240ml	5	20-30 seconds	Reheat without the teat, and shake before use. Milk at room temperature takes a shorter time. Mixed dried milk should be stirred thoroughly. Check the temperature before use.
<b>Chilled precooked foods (initial temperature 5-8°C)</b>				
Lasagna or stuffed pasta	400g	5	4-6	For foods to be heated to a temperature of 70°C, remove from foil packaging and put onto plate from which it is to be eaten. Cover with film or an upturned plate.
Meat with rice and/or veg.	400g	5	4-6	
Fish and/or veg.	300g	5	3-5	
Plate of meat and/or veg.	400g	5	5-7	
Plate of cannelloni or lasagna	400g	5	5-7	
Plate of fish and/or rice	300g	5	4-6	
<b>Frozen foods to reheat/cook (initial temperature -18/-20°C)</b>				
Lasagna or stuffed pasta	400g	5	6-8	For precooked frozen foods to be heated to a temperature of 70°C, remove from foil packaging and put onto plate from which it is to be eaten. Cover with film or an upturned plate. Place any raw food in a microwave container and cover.
Meat with rice and/or veg.	400g	5	5-7	
Fish and/or precooked veg.	300g	5	3-5	
Fish and/or raw veg.	300g	5	8-10	
Portion of meat and/or veg.	400g	5	6-8	
Portion of cannelloni or lasagna	400g	5	7-9	
Portion of fish and/or rice	300g	5	4-6	
<b>Chilled drinks (initial temperature 5-8°C) up to approximately 70°C</b>				
1 cup of water	180cc	5	2-2.5	Stif after reheating to distribute heat evenly.
1 cup of milk	150cc	5	1.5-2	Stif after reheating to distribute heat evenly.
1 cup of coffee	100cc	5	1.5-2	Stif after reheating to distribute heat evenly.
1 bowl of broth	1 portion	5	4-5	Cover the soup with an upturned plate.
<b>Drinks at room temperature (initial temperature 20-30°C) up to approximately 70°C</b>				
1 cup of water	180cc	5	1.5-2	Stif after reheating to distribute heat evenly.
1 cup of milk	150cc	5	1-1.5	Stif after reheating to distribute heat evenly.
1 cup of coffee	100cc	5	1-1.5	Stif after reheating to distribute heat evenly.
1 bowl of broth	300cc	5	3-4	Cover the soup with an upturned plate.

## Cooking with your fan oven

- Use the **low wire rack** during fan oven baking.
- Always pre-heat the oven before fan oven baking.
- Avoid opening the oven door during cooking – each time the door is opened the oven loses heat and this can cause uneven baking.

# Combination cooking chart

Food	Quantity	Settings (micro)	Temp (oven ° C)	Time (minutes)	Instructions	Wire Rack
Roasts (pork, beef)	1kg	3	190	35-40	Leave some fat on, not much sauce.	Low
Meatloaf	800g	3	180	22-25		Low
Whole chicken	1.2kg	4	190	38-42	Prick the skin to allow fat to run off.	Low
Pieces of chicken	850g	4	190	25-30	Stir once during cooking	Low
Kebab	600g	3	180	17-20	Turn halfway through cooking	Low
Roast potatoes (fresh)	500g	3	190	25-30	Stir 2-3 times	Low
Roast potatoes (frozen)	900g	3	200	40	As above	Low
Potato gratin	1.1kg	5	190	25	Do not cover	Low
Fish (oven cooked)	600g	2	190	30	Do not cover	Low
Hazelnut cake	1.1kg	2	170	25-30	Use a heat-resistant container	Low
Cheesecake	1.5kg	3	170	35-40	As above	Low

## Fan oven cooking chart

Food	Quantity	Temp (oven ° C)	Time (minutes)	Instructions	Wire Rack
Pizza	800g	200	30	Put on oven paper.	Low
Fresh quiche lorraine	800g	160	40	Use a metal cake tin	Low
Frozen quiche lorraine	550g	190	45	Place on metal baking tray	Low
Jam tart	700g	160	55	Use a metal cake tin	Low
Light sponge cake	700g	160	40	As above	Low
Walnut cake	650g	160	40	As above	Low

### Cooking guidelines Fan oven



#### Hint and tip

For most baking with the fan oven, light shiny tins give the best results because they prevent overcooking at the edges before the centre has time to cook.

Dark or dull finishes, glass and oven dishes absorb heat and this can lead to dry, crisp crusts.

## Cooking with your grill

- Use the grill for grilling crisp foods such as bacon, fish fingers, toast or cheese on toast.
- You can use the **high wire rack** when you want to crisp the surface of foods in casserole dishes but be careful not to burn the surface – you may need to place the dish directly onto the turntable plate and leave to grill for a little longer.
- Use the cooking times given on food packaging and in recipes as a guide.
- Cook on the **high wire rack** or ovenproof plate.
- Check that the oven is cool before using plastic containers – especially if you've just been using the grill or fan oven.

# Microwave and grill combination cooking chart

Food	Quantity	Settings (micro)	Time (minutes)	Instructions
Lasagna	1.1kg	5 + grill 5	8 12	Use raw pasta
Gnocchi alla romana	600g	5 + grill	12	Arrange flat
Macaroni	1.5kg	5 + grill	8	The pasta should have been boiled separately
Cauliflower in bechamel sauce	1kg	5 + grill 5	10 8	Use raw cauliflower
Grilled tomatoes	800g	3 + grill	10	Use tomatoes of the same size
Stuffed peppers	1.4kg	5 + grill 5	13 10	

# Grill cooking chart

Food	Quantity	Settings (micro)	Time (minutes)	Instructions	Wire Rack
Veal or pork chop	3 pieces	grill	17-19	Preheat for 3 mins. Turn while cooking	High
Sausages	3 pieces	grill	10-12	As above.	High
Hamburgers	3 pieces	grill	10-12	As above	High

## Cooking guidelines Grill cooking



**Hint**  
Microwave cooking does not brown or crisp food so you may prefer to use the grill or fan oven to cook meat or baked food.

## Cooking on two levels

Cooking on two levels enables you to cook an entire meal in one go.

By using the **medium spacer wire rack** you can defrost, reheat and cook two different dishes at the same time. The special double-microwave-emission system makes this possible.

When you wish to cook two food dishes at the same time, all you have to do is keep these basic rules in mind:

- the cooking times for food dishes cooked at the same time are different from those for the cooking of single dishes. So always consult the reference table.
- Be careful to always place on the spacer grill the food that requires less cooking time: it will be easier to remove the upper pan. Take the grill out and finish cooking the food underneath.
- Pay attention to the indications and recommendation in the table opposite. In particular, always check to be sure that the food being reheated is very hot before removing it from the oven.



# Cooking on two levels chart

Process	Type	Pan position	Quantity	Power	Time (minutes)	Notes
Defrost	Ground meat	above	500g	defrost	22	Turn over after 15 minutes. Stand for a further 15 minutes.
	Ground meat	below	500g	defrost	22	
	Chicken pieces	above	500g	defrost	26	Pull meat apart during defrosting.
	Stew	below	500g	defrost	26	Stand for a further 15 minutes
	Cauliflower	above	450g	defrost	24	Stand for 5 to 10 minutes
Reheat	Whole fish	below	500g	defrost	24	Stand for 5 to 10 minutes
	Meat, single	above	150g	5	8	Cover the food with plastic wrap
	Vegetables, single	below	250g	5	8	As above
	Plate of lasagna	above	500g	5	11	As above
	Plate of lasagna	below	500g	5	11	As above
Cooking	Meat single	above	150g	5	8	As above
	Plate of lasagna	below	500g	5	10	As above
	Potatoes	above	500g	5	12	Cut into pieces and cover with wrap
	Potatoes	below	500g	5	12	Cut into pieces and cover with wrap
	Carrots	above	500g	5	10	Cut into pieces and cover with wrap
	Carrots	below	500g	5	10	Cut into pieces and cover with wrap
	Sliced fish	above	400g	5	12	Cover the food with plastic wrap
	Courgette	below	475g	5	14	Leave whole and cover with wrap
	Whole fish	above	200g	5	8	Cover the food with plastic wrap
	Courgettes	below	475g	5	13	Leave whole and cover with wrap
	Whole fish	above	200g	5	8	Cover the food with plastic wrap
	Whole fish	below	200g	5	8	Cover the food with plastic wrap
	Potatoes	above	500g	5	12	Cut into pieces and cover with wrap
	Goulash	below	1.5kg	5	45	After 24 mins remove wire rack
	Rice	above	300g	5	24	Cover with plastic wrap and stir twice
Cabbage	Cabbage	below	500g	5	24	Leave whole and cover with wrap
	Peas	above	500g	5	10	Cover the food with plastic wrap
	Brussels sprouts	below	500g	5	10	Cover the food with plastic wrap
	Meatloaf	above	500g	5	25	Turn over at 15 minutes
	Potatoes	below	500g	5	12	Cover with plastic wrap
	Sausages	above	300g	5	14	Stir 1 or 2 times
	Sausages	below	300g	5	14	As above
	Stew	above	700g	5	30	As above
	Pork roast	below	700g	5	30	Turn over at 18 minutes
	Pork roast	below	700g	5	30	Turn over at 18 minutes



# Specification

# Electrical Supply

Input	230-240V AC, 50Hz
Output	850 Watts (IEC 705 rating standard – 1988, measured at 240V)
Microwave frequency	2450MHz
Outside dimensions	520mm wide x 305mm high x 480mm deep
Oven cavity dimensions	322mm wide x 193mm high x 322mm deep
Power consumption	
Microwave + oven	1450 Watts
Grill	1400 Watts
Fan	1450 Watts
Combination	2850 Watts
Input current	11,8A (approx. in combination)
Net weight	20,5kg approx
Gross weight	22,2kg approx

Complies with EEC directive 89/336/EEC and 92/31/EEC.

Dimensions shown are approximate.

Because we continually strive to improve our products, we may change specifications without prior notice.

**WARNING:** This appliance must be earthed.

## Fuses

Your appliance comes fitted with a plug and a 13A fuse. If you need to replace the fuse, only those rated at 13A and ASTA approved to BS1362 should be used.

## Changing the Plug

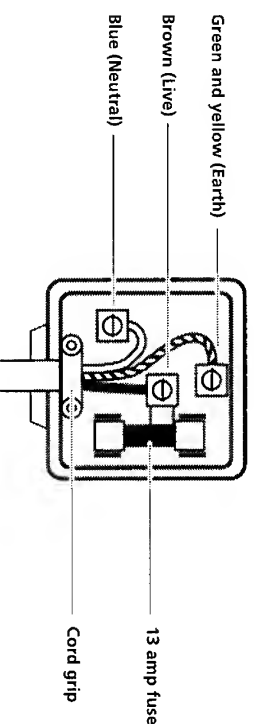
Cut off and dispose of the supplied plug if it does not fit your socket.

**WARNING:** To avoid a shock hazard do not insert the discarded plug into a socket anywhere else.

**IMPORTANT: WIRES IN THE MAINS LEAD ARE COLOURED IN ACCORDANCE WITH THE FOLLOWING CODE:**

Green/Yellow	Earth
Blue	Neutral
Brown	Live

If you change the plug, the colour of wires in the mains lead may not correspond with the colour of the markings identifying terminals in the plug. You should therefore wire it as shown.



## Changing the Mains Lead

A special lead can be ordered from Hotpoint Service UK: 08709 066 066 or Republic of Ireland: 1850 302 200

If you have damaged the existing lead or require a longer one a charge will be made. It is strongly advised that this work is carried out by a qualified electrician.

**CE** CE marking certifies that this appliance conforms to the following EEC directives:

Low Voltage Equipment – 72/23/EEC & 93/68 EEC  
Electromagnetic Compatibility – 89/336/EEC & 92/31 EEC & 93/68/EEC

# Hotpoint Service

## Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, call Hotpoint Service. If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back.

## Hotpoint After Sales Service

Hotpoint appliances carry for the first 12 months a fully inclusive parts and labour guarantee. When the 12 months parts and labour guarantee expires we offer two after sale service options:

### Repair Service

*UK: 08709 066 066 or Republic of Ireland: 1850 302 200*

All repairs carry a fully inclusive parts and labour guarantee for 12 months from the date of the repair.

*Note: Chargeable service is offered on the basis of payment on completion to our Service Engineer, who will issue a receipt.*

### Extended Warranties

*UK 08709 088 088 or Republic of Ireland: 1850 502 200*

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint offer two Service Cover Plans to give you complete peace of mind. They enable you to extend your first 12 months labour guarantee by either 1 or 4 years, so that you can have FREE repairs during the membership period.

**Service Cover.** FREE service repairs during the period of cover. At an additional cost Service Cover

with Maintenance includes an Annual Electrical and Safety check along with replacement of any parts necessary.

**Kitchen Cover.** An annual payment covers repairs for all your Hotpoint appliances which are less than ten years old. Additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover are automatically included during the annual period of cover without further charge.

### Easy Payment Methods

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit. For further details telephone: 08709 088 088

## Appliance Registration

To benefit from the above options, complete and return the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our service options together with an application form, will then be sent to you at the end of the 12 month guarantee period.

## Hotpoint Genuine Parts & Accessories

A wide range of parts and accessories are available from Hotpoint Genuine Parts & Accessories Mail Order Hotline UK 08709 077 077 or Republic Of Ireland: 01 842 6836

# Key Contacts

Hotpoint Service

## Hotpoint Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for 12 months.

- Hotpoint appliances carry a fully inclusive 12 months parts and labour guarantee.

- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Republic of Ireland. We will be happy to deal with any problems which you may have.

*Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.*

## Guarantee Terms & Conditions

Your Guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to provision(s) that your appliance:

- Has been used solely for domestic purposes and is on domestic premises i.e. not for commercial or trade use.
- Has been used solely in accordance with this instruction book.
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than our own Service Engineers.

## Service

*UK: 08709 066 066*

*Republic of Ireland: 1850 302 200*

You will be asked to quote the Model Number and Serial Number, which can be found on the inside of the door.

## Genuine Parts & Accessories Mail Order Hotline

*UK: 08709 077 077*

*Republic of Ireland: (01) 842 6836*

## Extended Warranty

*To join: UK 08709 088 088*

*Republic of Ireland: 1850 502 200*

## For further product information

*0541 50 60 70*

All Hotpoint Services are offered as an extra benefit and do not affect your statutory rights.

Applicable to UK only.

# Hotpoint

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.





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